FIELD CATEGORY COMPET	
his checklist is used to evaluate units at the DA level of competition. It contains ten major categories, with sp	ecific subsections to assist evaluators in all phases of the competition; however, the actual scoring method
sed during subordinate phases is the prerogative of the participating commands.	
. ORGANIZATION:	2. JUDGE: 3. DATE:
1. ADMINISTRATION/TRAINING/SUPERVISION (1-10/90)	8. KITCHEN SITE SELECTION/LAYOUT (1-20/100)
A. KNOWLEDGE OF OPERATING PROCEDURES	A. SECURITY
B. EFFECTIVE USE OF MANPOWER	B. PROTECTION FROM ELEMENTS/ACCESSIBILITY
C. ADEQUACY OF SUPERVISION	C. KITCHEN LOCATION/SITE SELECTION
D. SUPERVISION DURING PREPARATION/SERVING PERIOD	D. TROOP SUPPORT/TRAFFIC FLOW
E. REQUIRED PUBLICATIONS AND FORMS ON HAND	E. LOCATION OF WATER PURIFICATION BAG AND WATER TRAILER
F. FIELD SOP IN USE	8-CATEGORY RATING
G. PREPARATION/USE OF PRODUCTION SCHEDULE	9. USE AND MAINTENANCE OF EQUIPMENT (1-20/100)
H. COST CONSCIOUSNESS/ENERGY CONSERVATION	A. PROPER USE AND MAINTENANCE OF EQUIPMENT
I. OPERATORS KNOWLEDGE OF EQUIPMENT	B. SAFETY PRACTICES
1-CATEGORY RATING	C. PREVENTIVE MAINTENANCE CHECKS AND SERVICES
2. ACCOUNTING PROCEDURES (1-10/40)	D. ADEQUACY OF ON-HAND PARTS
A. HEADCOUNT ORIENTATION	E. PROCURMENT OF EQUIPMENT
B. HEADCOUNT PROCEDURES	9-CATEGORY RATING
C. CASH COLLECTION/PAYROLL DEDUCTION SECURITY	10. FOOD PREPARATION AND QUALITY (1-20/200)
D. HEADCOUNT UNDER FIELD CONDITIONS	A. MENU ADJUSTMENT/NUTRITITIONAL INITIATIVES
2-CATEGORY RATING 3. REQUEST/RECEIPT/STORAGE OF RATIONS (1-10/40)	B. ADHERENCE TO PRODUCTION SCHEDULE
3. REQUEST/RECEIPT/STORAGE OF RATIONS (1-10/40) A. REQUISITION PROCEDURES	C. USE OF APPROPIATE RECIPES AND SOPS D. MEATS AND SAUCES
B. TRANSPORTING AND STORAGE PROCEDURES	E. STARCHES AND VEGETABLES
C. REQUEST AND USE OF POTABLE ICE	F. SALADS AND DRESSINGS
D. SECURITY PROCEDURES (FM 10-23 and Unit SOP)	G. QUICK BREADS AND PASTRIES
3-CATEGORY RATING	H. BEVERAGES AND SOUPS
4. FIELD FOOD SERVICE SANITATION (1-25/150)	PROPER SERVING TEMPERATURES
A. WATER PURIFICATION/PEST CONTROL(FLD SANITATION TEAM)	J. FOOD PALATABILITY
B. FOOD HANDLING PROCEDURES	10- CATEGORY RATING
C. SANITATION CENTER/POT & PAN WASH/MESS KIT LAUNDRY LINE	
D. OVERALL FIELD SANITATION AND HYGEINE	
E. FIELD SANITATION TEAM	
F. HANDWASHING FACILITIES	
4-CATEGORY RATING	
5. COMMAND SUPPORT (1-10/50)	
A. COMMAND INTEREST	
B. MATERIAL SUPPORT	
C. MANNING LEVEL	
D. RECOGNITION OF INDIVIDUALS	
E. SUBMITTING MACOM PACKETS	RECAP OF CATEGORY SCORING
5-CATEGORY RATING	SCORE OF CATEGORY 1
6. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL(1-10/30)	SCORE OF CATEGORY 2
A. APPEARANCE OF PERSONNEL	SCORE OF CATEGORY 3
B. ATTITUDE/COURTESY	SCORE OF CATEGORY 4
C. WORK HABITS	SCORE OF CATEGORY 5 SCORE OF CATEGORY 6
6-CATEGORY RATING 7. SERVING/TROOP ACCEPTABILITY (1-20/200)	SCORE OF CATEGORY 6 SCORE OF CATEGORY 7
A. USE OF OPERATIONAL RATIONS	SCORE OF CATEGORY 8
	SCORE OF CATEGORY 9
B. MENU AND SERVING LINE COMPONENTS C. ARRANGEMENT OF SERVING LINE	SCORE OF CATEGORY 10
D. APPROPRIATE/SUFFICIENT SERVING UTENSILS ON HAND/IN USE	OCONE OF OMILOUNT 10
E. EYE APPEAL	TOTAL SCORE
F. PORTION CONTROL/PLATE WASTE	TOTAL GOOKL
G. REPLENISH OF SERVING LINE	
H. USE OF WARMING AND COOLING BEVERAGES	
I. USE OF INSULATED FOOD CONTAINERS	
J. TROOP ACCEPTABILITY	
7-CATEGORY RATING	
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